

MOLTÈS

Stéphane & Mickaël

VIN D'ALSACE - GRAND CRU STEINERT - GRAND CRU ZINNKOEPLÉ - CRÉMANT D'ALSACE

ALSACE TRADITION PINOT BLANC BIO

Fresh, fruity and floral nose. After a few minutes of airing the wine, it unveils a slightly smoky mineral hue with aromas of almond, red currant, lime. Harmoniously balanced, dry and tender but with enough structure and strength combined. A good frame and lingering aftertaste. This is an often-underestimated varietal but a perfect thirst quenching, fresh, dry and lively wine.

Pair with any sort of fish dish: grilled, smoked, marinated, with light gravy. Also perfect with appetizers such as white asparagus, seafood and fresh goat and sheep cheese.



LAND

Exposure: East, South-East

Elevation: 210 to 310m

Soil: Clay and silt



ADVICE

Serving temperature: 12°C

Aging: 2 to 3 years

Dryness/Sweetness: Dry wine



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 12.5% vol

INGREDIENTS / NUTRITION



E pour 100ml
292kJ - 70Kcal

